



DINNER FROM 11:00 AM
MONDAY TO FRIDAY

DISTILLERIE
ARSENAL & CO.

BRUNCH FROM 9:00 AM
SATURDAY & SUNDAY

APPETIZERS

- FRIED CALAMARI** 28
Lemon, parsley and garlic dressing, salsa brava, Manchego cheese.
- PORK DUMPLINGS** 19
Filled with Asian-style rib meat, miso-chili sauce, crunchy vegetable salad.
- SMOKED MUSSELS** 21
Creamy white wine and herb sauce, toasted baguette.
- CHICKEN KARAAGE MAKI** 20
Crispy chicken, seasoned rice, pickled cucumber, creamy peanut sauce, crunchy carrot salad.
- WHISKY-FLAMBÉED BRIE** 26
Warm Brie with honey, prosciutto, toasted pecans, cherry tomato confit, toasted baguette.

- BEEF TARTARE** 21
Shallots, capers, pickles, Louisiana-style mayonnaise, chives, Manchego cheese, mustard seed caviar, brioche toast, arugula salad.
- SALMON TARTARE** 21
Shallots, green apples, chives, spicy mayonnaise, fresh cilantro, avocado mousse, croutons, green salad.
- ARSENAL CAESAR** 17
Romaine lettuce, Parmesan, 'nduja crouton, Parmesan crisps and smoked bacon lardons.
- LIMONCELLO-CURED SALMON GRAVLAX** 19
Atlantic salmon cured with limoncello and pink peppercorns, dill cream, cucumber, lemon gel, rye bread crumble and mullet roe.

TO SHARE

- SHARING BOARD** 61
LOCAL CHARCUTERIE, CHEESES & BRUSCHETTA
An assortment of local cheeses and charcuterie, condiments, pickled vegetables, cherry tomato confit and house-made herb focaccia.
- BURRATA, BEET & PEAR** 28
Bartlett pear purée, roasted beet salad, hazelnuts, mandarin vinaigrette, toasted baguette.
- ARSENAL NACHOS** 24
Corn tortilla chips, cheese blend, Kalamata olives, pickled jalapeños, green onions, salsa fresca, guacamole, sour cream.
- ADD RIB MEAT OR PULLED PORK** +9
- BUFFALO CHICKEN WINGS**
6 pcs. 18 12 pcs. 29
Louisiana-style whisky sauce, house-made ranch.

ARSENAL SPECIALTIES

SHARING PLATTERS

ARSENAL PLATTER

Baby back ribs, pulled pork, smoked brisket, Korean-style duck skewer, stuffed chorizo sausage, coleslaw, fries, milk bread roll, fried corn.

-85-

SEAFOOD PLATTER

Lobster tails Thermidor, maple-glazed salmon fillet, grilled shrimp skewers with chimichurri, clams casino, Ratte potatoes sautéed with chorizo, smoked mussels and garlic bread.

-125-

SURF & TURF PLATTER

Baby back ribs, smoked brisket, pulled pork, fried corn ribs, grilled shrimp skewer with chimichurri, lobster tail Thermidor, clams casino, stuffed chorizo sausage, fries.

-150-

- BABY BACK RIBS (CÔTES LEVÉES)**
HALF RACK 32
FULL RACK 48
CHOICE OF CLASSIC OR RUM BBQ SAUCE
Smoked in-house over cherrywood, fries, house-made coleslaw, milk bread roll.
- BUILD-YOUR-OWN TACO PLATTER** 29
Cherrywood-smoked pulled pork, flour tortillas, guacamole, pico de gallo, pickled onions, spicy sour cream, feta and pickled jalapeños.
- BORÉA SMOKED SALMON** 34
Maple-glazed salmon, roasted parsnip purée, Brussels sprouts and bacon lardons, creamy Boréa gin and pink peppercorn sauce.
- WHOLE OUTFITTER'S RAINBOW TROUT TO SHARE** 74
Flame-cooked whole trout with crispy skin, wild mushroom garnish, pan-fried potatoes, lemon, white wine and herb sauce.

- BLOOD SAUSAGE PUFF PASTRY** 29
Puff pastry filled with blood sausage, apple and pancetta, mushroom mashed potatoes, cipollini onions, arugula salad, rich beef jus.
- BEEF BAVETTE** 43
Shoestring fries with parsley and garlic, aioli, creamy whisky peppercorn sauce, green salad.
- FILET MIGNON (6 OZ)** 61
Butter-seared filet mignon, shallot confit puff pastry, cipollini onions and herb-roasted carrots, Dauphinoise-style mashed potatoes.
- FAUX-FILET (16 OZ)** 69
Dauphinoise-style mashed potatoes, chimichurri, creamy whisky peppercorn sauce, herb-roasted carrots and cipollini onions.
- ADD BLEU D'ÉLISABETH CHEESE** +6

DISTILLERY
PIZZAS

- MARGHERITA** 24
Classic tomato sauce, fior di latte, olive oil and basil.
- NEW YORK STYLE PEPPERONI** 25
Tomato sauce, mozzarella and dry-cured pepperoni.
- ARSENAL** 27
Spicy tomato sauce, mozzarella, pulled pork, red onions, house-made coleslaw and ranch dressing. ☞
- CALABRESE** 26
Spicy tomato sauce, mozzarella, dry-cured pepperoni, spicy Italian sausage and pickled jalapeños. ☞
- PROVENÇALE** 28
Tomato sauce, fior di latte, goat cheese, marinated artichokes, Kalamata olives, spinach, oregano, fresh basil.
- BURRATA & PISTACHIO** 33
Tomato sauce, Parmesan, pistachios, basil, balsamic reduction, pistachio and basil pesto, whole burrata.
- BUFFALO CHICKEN** 28
Sauce Buffalo au whisky, mozzarella et cheddar râpé, poulet mariné, sauce ranch, oignons rouges, échalotes vertes.
- FORBIDDEN FRUIT** 32
Tomato sauce, mozzarella, Parmesan, figs, prosciutto, arugula and fig balsamic reduction.
- PROSCIUTTO & GOAT CHEESE** 28
Tomato sauce, wilted spinach, fresh goat cheese, thinly sliced prosciutto and spicy honey. ☞

SNACKS

- ARSENAL POUTINE** 27
Seasoned curly fries, brisket, cheese curds.
- ARTISAN BURGER** 25
Grilled beef patty, Swiss cheese, bacon jam, lettuce, truffle mayonnaise, fries, house-made coleslaw.
- SMASH BURGER** 29
Triple smash burger with cheese and bacon, lettuce, tomato, onions, pickles, signature burger sauce, fries, house-made coleslaw.

SALADS

- ARSENAL CAESAR REIMAGINED** 25
Parmesan, croutons fried in 'nduja butter, smoked bacon lardons and Caesar dressing.
- ADD CHICKEN** +7
ADD SALMON +14
ADD LOBSTER TAIL THERMIDOR +32
- ARSENAL SALAD** 29
Whisky BBQ chicken, red onions, black beans, cucumber, tomato, avocado, shredded cheddar, Nantes carrot, smoked bacon, ranch dressing.

LES TARTARES

- BEEF TARTARE (5 OZ)** 36
Shallots, capers, pickles, Louisiana-style mayonnaise, chives, Manchego cheese, mustard seed caviar, brioche toast, green salad.
- SALMON TARTARE (5 OZ)** 36
Shallots, green apple, chives, spicy mayonnaise, fresh cilantro, avocado mousse, served with fries and salad.

EXPLORENTUM



ENHANCE WITH...

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| GRILLED SHRIMP SKEWERS | +14 |
| LOBSTER TAIL THERMIDOR | +32 |
| FRIES | +6 |
| HOUSE-SMOKED BRISKET | +14 |
| SALMON | +14 |
| ¼ RACK OF BABY BACK RIBS | +18 |
| DAUPHINOISE-STYLE MASHED POTATOES | +8 |



THE SPIRITS OF DISTILLERIE ARSENAL & CO.
AVAILABLE HERE, IN-STORE & AT THE SAQ!